

Refrigerated Wine Chiller

Installation Operation & Maintenance Instructions

Part of AGA Foodservice Group

Inspection

Remove Packaging

Your wine cabinet has been packed for shipment with all parts that could be damaged by movement securely fastened. Before using, be sure all packing materials and tape have been removed.

Important

Keep your carton packaging until your wine cabinet has been thoroughly inspected and found to be in good condition. If there is damage, the packaging will be needed as proof of damage in transit.

Note to Customer

This merchandise was carefully packed and thoroughly inspected before leaving our plant. Responsibility for its safe delivery was assumed by the carrier upon acceptance of the shipment. As directed on the side of your packing carton, claims for loss or damage sustained in transit must be made on the carrier as follows:

Exterior Damage

Make thorough damage notation on your delivery receipt and have driver acknowledge by signature and date. Send a written request asking for an inspection report from carrier. Include the name of carrier representative and the date the inspection was requested. Retain inspection report and receipt for filing of a claim.

Concealed Damage

This must be reported to the carrier within fifteen days. Obtain inspection report from the carrier. Retain the inspection report for filing the claim. DO NOT RETURN DAMAGED MERCHANDISE TO MANUFACTURER -FILE THE CLAIM WITH THE CARRIER.

How to Install Your Refrigerated Wine Cabinet

Select Location: The proper location will ensure peak performance of your appliance. Choose a location where the unit will be out of direct sunlight and away from heat sources. Best performance will be maintained when installed within the following parameters:

Ideal Ambient Temperature Range	
Built-in	65° – 80°F
Free-Standing	65° – 90°F

Cabinet Clearance: Ventilation is required from the bottom front section of the unit. Keep this area open and clear of any obstructions.

Electrical Connection: Use nominal 115 volt, 60 cycle AC only. DO NOT USE AN EXTENSION CORD

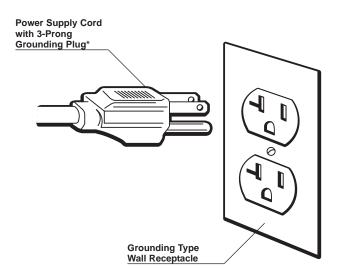


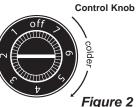
Figure 1

Grounding Method: This product is factory equipped with a power supply cord that has a threepronged grounded plug. It must be plugged into a mating grounding type receptacle in accordance with the National Electrical Code and applicable local codes and ordinances (see figure 1). If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the customer to exchange the existing receptacle in accordance with the National Electrical Code and applicable local codes and ordinances. The third ground prong should not, under any circumstances, be cut or removed. All U.L. listed refrigerated products are equipped with this type of plug.

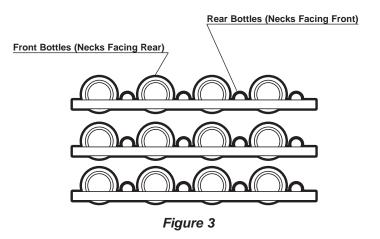
How to Operate Your Refrigerated Wine Cabinet

Set the Control: The total available temperature range of the unit is from the low forties to the mid sixties. The middle range on the control is approximately 55°F. The temperature can be lowered or raised by turning the control clockwise or counterclockwise,

respectively. As with any refrigeration product, there is a slight temperature variance at different locations within the cabinet. For example, the coolest bottles will be in the rear of the four



middle shelves. The bottles on the top two shelves will be 3° to 7° warmer. This is the warmest location. The bottles in the front of the middle fours shelves will be 1° to 4° warmer than the rear of the shelves. Position your wine inventory accordingly. To start your appliance, use a screwdriver to turn the control clockwise to the middle thermostat setting (see figure 2). Once the bottles are loaded, allow at least 48 hours for the unit to stabilize before making any adjustments to the initial setting. **Insert Wine Bottles:** The six roll-out shelves each hold eight bottles. The bottom rack holds six bottles that are loaded with necks facing the rear. Tall bottles should not be loaded on the bottom rack because they may prevent the door from closing.



Loading Tips and Suggestions

Bottom rack may be removed for storing "jug" wines.

You may store magnums and other large bottles on the upper right and left positions of the cabinet shelving or on any of the middle racks by removing the rack directly above them.

Position white wines on the middle or lower racks and red wines on the upper racks.

The bottles on the top rack directly under the light will be exposed to a slightly higher temperature when the light is on. Position you wines accordingly and REMEMBER TO TURN OFF THE LIGHT WHEN IT IS NO LONGER NEEDED.

Keep wines that you plan to use for everyday drinking and entertaining on the front half of the racks where labels are completely visible. Place wines for aging or longer term storing in rear.

How to Clean and Maintain Your Wine Chiller

Condenser: The condenser tubing inside the cabinet does not require frequent cleaning; however, satisfactory cooling depends on adequate ventilation over the coils. Be sure that nothing obstructs the required air flow openings in front of the cabinet. At least once or twice a year brush or vacuum lint and dirt from the condenser for efficient performance by unscrewing the grille on the bottom front of the cabinet.

Cabinet: The painted cabinet can be washed with mild soap and water and thoroughly rinsed with clear water. Never use abrasive scouring powders.

Interior: Wash interior compartment with mild soap and water. Do not use an abrasive powder, solvent, polish cleaner or undiluted detergent.

Glass Door: Use a glass cleaner or mild soap and water and soft cloth to clean the glass door model. Do not use any abrasive powders.

Door Gasket: The vinyl gasket may be cleaned with mild soap and water, a baking soda solution or a mild scouring powder.

Light Tube Replacement: WARNING! DISCONNECT THE POWER CORD BEFORE ATTEMPTING LIGHT TUBE REPLACEMENT. Failure to do so may result in an electrical shock that could severely injure you.

This product uses two, 6 watt light tubes to illuminate the interior of the wine chiller. The light tubes are very reliable electrical components, but should either or both light tubes not function properly, please call the dealer you purchased your wine chiller from for replacement light tubes. Use only original equipment light tubes from your dealer or manufacturer.

Light tube replacement consists of using a small phillips head screwdriver to remove the two screws that hold a cover plate over the back section of the light tube. Set the screws and cover plate aside for re-assembly later.

Using a small flat-blade screwdriver, gently lever the front section of the light tube down to allow it to be pulled clear of the light housing.

Disconnect the two insulated electrical connectors from the cabinet's electrical cable and discard the old light tube. Reconnect the insulated electrical connector of the new light tube to the cabinet's electrical cable connectors. Make sure they are secure and fully inserted.

Carefully realign the light tube's electrical terminals back into the rear of the light enclosure channel making sure not to crimp them. Gently insert the light tube along the length of the light enclosure channel. Press the light tube gently into the light enclosure channel. Only a small part of the light tube should project below the ceiling of the wine chiller. DO NOT USE A HAMMER TO FIT THE LIGHT TUBE.

Place the light tube terminal cover plate back in its original position on the light enclosure's flange. Reuse the original two screws to secure it in place. Plug the wine chiller into the electrical socket. Check to see if the light tubes operate properly. Your light tube's replacement is complete.

The light tubes are not covered by your guarantee. Replacement tubes can be obtained from your service provider or from Marvel Industries.

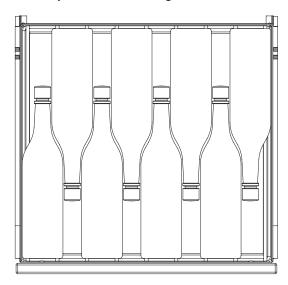
What to do in the Event of a Power Failure

Most power failures are corrected within two hours and will not affect the unit's temperature providing you minimize the number of door openings while the power is off. A gradual rise in temperature should not have any adverse effect on your wine if power is out for a longer period. If it is extremely hot, you may want to move your wines to the coolest location you can find until power is restored.

Appliance Features

Adjustable Temperature Control: The temperature control is fully adjustable from the low forties to the mid sixties. The range allows flexibility of temperature preferences and provides the ideal wine aging and storing temperatures.

Single Bottle Racks: Because bottles are not stacked on top of each other, you can easily view and access your inventory without disturbing other bottles.

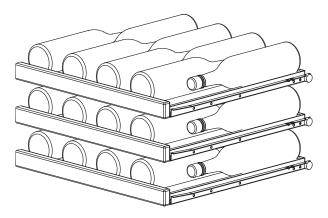


Interior Light and Switch:

The interior light makes it easy to view your wine labels and enhances the display of your collection. When the switch is in the "OFF" position, the light will come on when the door is opened.



Roll-out Racks: The six-roll out wine racks may be pulled out approximately 14 inches to facilitate adding or removing bottles. Do not lean on or press down heavily on the wine shelves. Doing so may damage the shelves and the wine bottles stored on them. Pull the wine racks out gently and carefully to minimize unsettling your wine collection. Avoid pulling out more than one rack at any time to maintain stability.



Under Counter Wine Chiller Specifications	
Dimensions W x H x D (in.)	23 ⁷ / ₈ x 34 x 24 ¹ / ₄
Weight	156 lbs.
Capacity	54 Wine Bottles
Temperature	41-63°F
Power Supply	115V
	supplied with a 15 amp plug

Before Calling for Service

Before calling for service, check the trouble shooting table on this page. This table lists possible problems that you can remedy without difficulty to avoid an unnecessary service call.

If you do need service, contact your dealer or the manufacturer. In any correspondence, refer to the model number and serial number of your unit which is located on the lower front cabinet flange. Retain you proof of purchase. You may want to record these numbers in the space provided on this page. Follow the procedure outlined on page 6.

Problem	Possible Causes/Solutions
Odor in cabinet	 Interior needs cleaning
Noisy operation	•Cabinet not level •Weak floor
Cabinet vibrates	•Cabinet not level •Weak floor
Cabinet light not working	•Tube burned out •No power at outlet
Appliance will not run	 Temperature control turned to "OFF" Line cord not plugged in No power at electrical outlet House fuse blown
Appliance runs too long	 Prolonged door openings Control set too cold Condenser needs cleaning
Moisture collects inside	 Too many door openings Prolonged door openings Hot, humid weather increases condensation
Moisture collects on outside surface	 Hot, humid weather increases condensation. As humidity decreases, moisture will disappear. Control improperly set.
Interior too hot/too cold	 Control improperly set Faulty thermometer Relocate thermometer to center of cabinet and recheck

If You Do Need Service

In the event that you do need service, be sure to report the model number, serial number and proof of purchase to your service representative. Model number and serial number are found on the serial plate which is located on the lower front cabinet flange. For your convenience you may want to record the following information for your records.

Date of purchase	
···· /···	
Dealer's Name	
Dealers Name	
Dealer's Address	
Dealer's City	
Dealer's State	Zin
Dealers State	Zip
Appliance Serial Number	
Model Number	
Date Warranty Card Sent	(Must be within 10 Days of Purchase)
Date Warranty Card Sent	(must be within to bays of Fulchase)

How to Obtain Service

Your refrigerated wine chiller requires little service because the best and most up to date materials, equipment and quality methods are employed throughout the manufacturing process.

If trouble occurs during normal operation, first check the troubleshooting chart on this page to see if any of these simple steps may correct the problem. If service becomes necessary:

Contact the dealer where your appliance was purchased or the manufacturer for the name of your nearest authorized service representative. The service representatives will have full authority tom make any repair deemed necessary.

If you are in an area where there is no service representative, write or call the manufacturer directly. We will make recommendations as to the proper procedure for correction. Service work and replacement parts, if required, will be provided as covered by your limited warranty.

IT IS IMPORTANT THAT YOU SEND IN YOUR WARRANTY RECORD CARD IMMEDIATELY AFTER TAKING DELIVERY OF YOUR REFRIG-ERATION APPLIANCE.

Every new refrigeration appliance that leaves the factory contains this Owner's Guide in a safe place for convenient reference.

Five-Year Limited Warranty

This limited warranty is given by the manufacturer (herein after referred to as the Company) to the original purchaser of the equipment supplied by the Company as long as the equipment remains the possession of the original purchaser.

First Year of Limited Warranty

The mechanical system of you refrigerator is warranted against defects in workmanship or material for a period of one year from date of purchase under the following provisions:

Warranty card must be filled in and mailed back to the Company within 10 days from the purchase date.

Defects must be proven to the satisfaction of the Company to have been caused by defects in workmanship or material. It may be requested that defective parts be returned to the Company for inspection at the purchaser's expense.

The owner is responsible for all items as detailed as the normal responsibilities of the owner.

In-warranty repair should be performed by factory authorized service centers. If there is no service center in your area, contact your dealer of the manufacturer. Inwarranty repair charges not authorized by the Company will be payable at the Company's discretion.

Additional 2nd Through 5th Year Limited Warranty

During the four years following the First Year Limited Warranty, the company will supply replacement parts for the sealed refrigeration system that are proven to the Company's satisfaction to be defective due workmanship or material. Other parts, labor costs, and freight charges will be the responsibility of the owner.

Normal Responsibilities of the Owner Include

All freight charges.

Damage sustained in transit (see page 1)

Mileage charge(s) for service calls.

Proper installation.

Alterations to original equipment.

Removal or installation of additional equipment.

IN NO EVENT SHALL THE COMPANY BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES INCLUDING, BUT NOT LIMITED TO, CONTENT LOSS.

Some states do not allow limitations on length of time implied warranty may last, so the above limitations may not apply to you.

This warranty gives you specific legal rights. You may also have other rights which very from state to state.

Help prevent tragedies

Each year children die because they climb inside a discarded refrigeration product, get trapped inside and suffocate. Take precautions to prevent such tragedies by removing the door, taping or chaining it shut before discarding.



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